



Mustard caviar with a fine apple-honey note

This mustard caviar with a hint of apple and honey brings both sweetness and spice to your plate – perfect for cheese platters, starters or as a subtle accent in dressings.

Zutaten

2 Portionen

150 g Mustard seeds, yellow
40 ml Byodo apple cider vinegar, clear
20 ml Byodo Apple Balsam
Quatre-épices
Pepper
Byodo organic sea salt, fine
50 ml Water
2 EL Honey
1 Splash Byodo rapeseed oil, virgin

Zubereitung

Wash the mustard seeds thoroughly in a sieve. Then boil them for 15 minutes in a small pan of salted water. Then drain the boiled mustard seeds.

In a separate pan, mix the apple cider vinegar, apple balsamic, quatre-épices, pepper, salt and water. Then stir in the mustard seeds and bring the mixture to the boil. In the meantime, stir in the honey. Simmer over a low heat for about 5-10 minutes, stirring regularly, until a slightly sticky, caviar-like consistency is achieved.

Then season with apple cider vinegar and apple balsamic. Add a dash of rapeseed oil at the very end. Carefully pour the mustard caviar into two clean, sterilized preserving jars and place in the fridge to infuse for 1-2 days.

Mustard caviar is ideal as a side dish for vegetables and mushrooms, as well as for sandwiches or burgers. It will keep for around 6-8 weeks if stored in a dark, cool place.

What is Quatre-épices?

Quatre-épices is a traditional French spice blend that typically consists of four main ingredients: pepper, nutmeg, cloves and ginger. The name translates as “four spices” and is often used in French cuisine. It gives dishes a warm, slightly spicy note with a hint of sweetness and heat.